

COMPOTES.

Be careful always in cooking fruits to stir without breaking them. Boil them always on a moderate fire with a little sugar and a little water.

212. GOOSEBERRY COMPOTE.

Clean the green gooseberries from the stems, etc; wash them and boil them in a little water, adding water when necessary. Add sugar and white wine to taste and boil till done. Then stir in 2 eggs well-beaten and take off.

213. HUCKLEBERRY COMPOTE.

Take 2 quarts of huckleberries, clean and wash them, and boil them with water and sugar. Pour a layer of them in the bottom of a china dish and on this a layer of zwieback and continue this till the dish is full. Serve cold.

214. APPLE COMPOTE, No. 1.

Peel and cut good, ripe sour apples and boil with water, sugar and dried currants. The currants and apple slices must remain whole ; when soft take carefully out of the juice, which is to be boiled again with the juice of a lemon and poured back over the compote. Let cool and serve.

215. APPLE COMPOTE, No. 2.

Let apples boil till done as in the above, stir, take off and spread on a flat dish. Beat the whites of 5 or 6 eggs stiff ; mix sugar and cover over the apple compote. Instead of whites of eggs the compote may be garnished with seedless raisins soaked in hot water and blanched almonds cut in thin lengthwise strips.